



TOSCANOS

BRUNCH MENU



COCKTAILS

PEACH BELLINI BLISS 11
Peach puree & champagne
add a shot of vodka or rum 5

ESPRESSO MARTINI 16
Vanilla vodka, espresso, white chocolate & dark chocolate liqueur, cream

GIALLO MARTINI 11
Vodka, tomato juice, basil, salt

NEGRONI SBAGLIATO 16
Campari, sweet vermouth, prosecco

PEAR & LYCHEE 16
Absolute pear vodka, sweet elderflower liqueur, lemon juice & lychee puree

TOSCANOS BLOODY MARY 13
Pearl vodka, bloody mary with antipasto skewer

TOSCANOS SUNRISE 16
Vodka, Campari, Limoncello with Orange Juice, Sweet & Sour and Bitters

MORNING AMORE 11
Pearl vodka, basil, lemonade, soda

MIMOSA 9
Prosecco with choice of orange, cranberry or pineapple juice

T-53 COFFEE 11
Kahlua, Baileys, frangelico, coffee & whip cream.

ITALIAN COFFEE 11
Orange & vanilla liqueur mixed with coffee, an Italian classic

ZERO PROOF 10

ITALIAN SODA
flavor choices: dreamsicle, vanilla, orange, raspberry, strawberry, peach
upgrade with red bull (2)

ESPRESSO 6

Cappuccino | Latte | Mocha
Extra Shot 4

BRUNCH

BEET & BLEU 10 / 15
Roasted beets, bleu cheese, candied walnuts, citrus vinaigrette
*add 6 oz. steak 20

CAESAR 10 / 15
Honey gem lettuce, parmigiano reggiano dop, bottarga breadcrumbs, lemon
add: chicken 7 | salmon 24

VERY BERRY VEGAN PARFAIT 13
Coconut yogurt, seasonal berries, real maple syrup, house-made granola

AVOCADO TOAST 15
Toasted brioche, smashed avocado, blistered cherry tomato, rocket, EVOO, aged balsamic, toasted sesame
*add two cage free eggs 5

EGGS BENNY 19
**Housemade focaccia, crispy prosciutto, poached egg, hollandaise, chive, served with fresh fruit or breaky potatoes*
add: avocado 4 | house smoked salmon 9

AMARETTO FRENCH TOAST 15
Brioche, amaretto & citrus batter, strawberry compote, marcona almond, cardamom cream

STEAK & EGGS 29
**Sliced 6oz marinated petite filet, breaky potatoes, arugula, brown butter, two cage free eggs*

“BISCUITS” & ‘NDUJA GRAVY 17
Housemade focaccia, slightly spicy sausage gravy, arugula, cherry tomato, brekky potatoes

EGGS IN PURGATORY 16
**Slow simmered pomodoro sauce, chickpeas, fire roasted peppers, caramelized onion, parm regg, poached eggs*

MINI DUTCH BABIES 17
3 pan roasted pancakes, whipped mascarpone, limoncello blueberry compote, maple syrup, toasted pistachio

FORAGER’S FRITTATA 19
Roasted mushroom, fontina, shallot agrodolce, rosemary potato, rocket, truffle cream



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Toscanos adds a 4% service charge to your bill. This service charge is distributed to our hourly kitchen staff in the form of benefits, including medical insurance. Gratuity remains at your discretion. *Items may be served raw or undercooked to your specifications. Consuming raw or undercooked foods may increase your risk of foodborne illness.

